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X Publications relating to

CHEESE X

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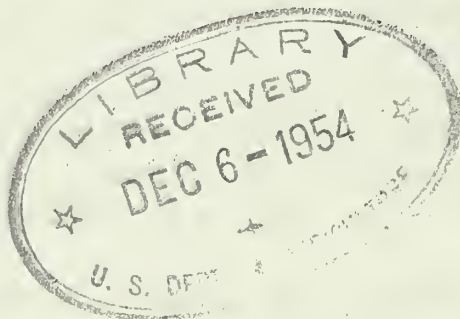
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UNITED STATES DEPARTMENT OF AGRICULTURE
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* Publications relating to

EVAPORATED MILK, CONDENSED MILK, AND STERILIZED MILK PRODUCTS X

The journal articles and Department publications listed herein that are marked with an asterisk (*) are available free on request, as long as the supply lasts, from the Washington Utilization Research Branch, U. S. Department of Agriculture, Washington 25, D. C. Others, except patents and processed publications, can be consulted in most university and city libraries. Copies of patents may be obtained for 25 cents each (stamps not accepted for payment) from the Commissioner of Patents, Washington 25, D. C.

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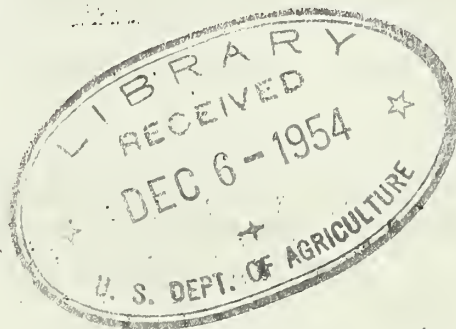
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UNITED STATES DEPARTMENT OF AGRICULTURE
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Publications relating to

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UNITED STATES DEPARTMENT OF AGRICULTURE
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X Publications relating to

ICE CREAM X

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General

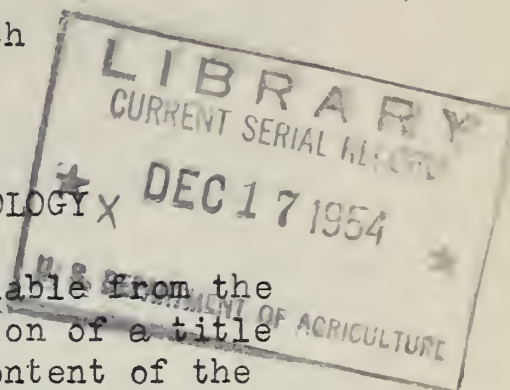
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Washington Utilization Research Branch
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X PARTIAL LIST OF BOOKS ON DAIRY TECHNOLOGY X

NOTE: Books included in this list are not available from the Department of Agriculture; nor does the inclusion of a title here indicate that the Department endorses the content of the book. Some books are known to be out of print, and they are marked with an asterisk (*). The others may be purchased direct from the publishers and in most book stores; and all are available for consultation in most university and city libraries.

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